



## Martell's Waters Edge Buffet Wedding Package

### **Individual Hand Passed Hors D'oeuvres:**

select six choices:

- Tomato Mozzarella Bruschetta with Pesto
- Figs with Blue Cheese
- Mini Vegetable Spring Rolls with Tangerine Duck Sauce
- Mini Crab Cake Balls with Chipotle, Old Bay Remoulade
- Herb & Garlic Cheesy Stuffed Mushrooms
- Filet Mignon & Vegetable Skewers w/ Balsamic Glaze
- Chicken & Pineapple Skewers w/ Teriyaki Glaze
- Thai or Buffalo Chicken Wings
- Fried BBQ Pork Wontons
- Shrimp Tempura
- Chilled Jumbo Shrimp
- Clams Casino
- Spinach Wraps w/ Goat Cheese
- Ahi Tuna Tartare on Cucumber
- Vegetable & Fresh Herb Tart

### **Artisan Fruit & International Cheese Display Included**

### **Cocktail Hour Station Displays:**

select three stations:

#### **Asian Station – (choose 1 of each selection)**

- Chicken, Beef or Shrimp Lo Mein
- Chicken, Beef or Shrimp Rice and Broccoli

#### **Dip Station – (choose 1 of each dip selection)**

- Hot Dips – Artichoke & Spinach or Maryland Crab
- Veggie Dips – Blue Cheese or Ranch
- Hummus Dips – Wasabi Edamame, Lemon Garlic or Smokey Roasted Red Pepper

#### **Appetizer Station – (choose 2)**

- Thai Buffalo Wings, Meatballs Marinara, Angus Burger Sliders, Sausage & Peppers, Egg Rolls, Pulled Pork Sliders, Bacon Wrapped Scallop or Maryland Cheesy Crab Bread

### **Pasta Station – (choose 2)**

- Orecchiette Pasta w/ Broccoli Rabe & Sausage Garlic and Olive Oil
- Tri-Color Tortellini with Pesto Cream Sauce, Sundried Tomatoes and Pine Nuts
- Gnocchi, Parmesan Garlic Cream, Smoked Ham, Spring Peas
- Rigatoni Bolognese Sautéed Spinach, Grana Padano, Roasted Cherry Tomato
- Penne a la Vodka, Grana Padano, Micro Basil

### **Cocktail Hour Enhancements:**

#### **Hot Seafood Station \$5.00 extra per person (choose 2)**

- Clams Casino, Clams Oreganato, Oysters Rockefeller, Oysters Garlic Parmesan, Drunk Clams, Shrimp & Scallop Scampi, Mussels Marinara

#### **Antipasto Station \$7.00 extra per person**

- Includes Traditional Meats & Cheeses, Mozzarella & Tomato Salad, Marinated Olives & Mushrooms, Roasted Peppers, Artichokes & Grilled Vegetables

#### **Raw Bar Station \$15 per person (choose 2)**

- Shrimp Cocktail, Oysters 1/2 Shell, Snow Crab Cocktail, Clams 1/2 shell, Smoked Salmon (traditional or pastrami cured)

### **Main Reception Selections:**

#### **Buffet Salad Course – (choose 1)**

- Classic Caesar Salad, Parmesan, Croutons, House Made Caesar Dressing
- Wild Field Greens, Cherry Tomato, Crumbled Feta, English Cucumber, Honey Balsamic Vinaigrette
- Baby Spinach, Asian Pear, Toasted Walnuts, Gorgonzola Raspberry Vinaigrette
- Baby Arugula, Shaved Red Onion, Crispy Prosciutto, Kalamata Olives, Crumbled Goat Cheese, Aged Sherry Vinaigrette
- Tomato Mozzarella, Mixed Baby Greens, Extra Virgin Olive Oil, Balsamic Drizzle

#### **Buffet Main Course – (choose 4)**

- Chicken Marsala with Wild Mushrooms or Francaise
- Sautéed Shrimp & Scallop Scampi
- Veal Saltimbocca with Prosciutto and Fresh Mozzarella
- Farfalle with Basil, Pesto and Sundried Tomatoes

- Lobster Filled Ravioli in a Light Tomato Cream Sauce
- Penne Bolognese with Fresh Mozzarella
- Broiled Lemon Sole with White Wine and Garden Herbs
- Vegetable Lasagna with Basil Pomadora
- Stuffed Roasted Eggplant with Smoked Tomato and Roasted Pepper Puree
- Broccoli Spears wrapped with Prime Rib Spears

**Carving Station (choose 1)**

- Herb Encrusted Prime Rib with Horseradish Cream
- Butter Roasted Turkey Breast with Country Gravy
- Honey Basted Virginia Ham and Pan Juices
- Barbecue Glazed Roasted Loin of Pork

**Choice of Potato:**

- Roasted Red Bliss Potato or Duchess Style Potato
- Chef's Choice of Seasonal Vegetables

**Tiered Custom Designed Wedding Cake**

Coffee/Tea Included

**Dessert Enhancements:**

**5-Tier Chocolate Fountain – (\$7 per person)**

- Sweet, delectable smooth melted chocolate accompanied by Pretzels, fresh strawberries, rice krispy treats, oreo cookies, marshmallows and nutter butter shortbread cookies

**Ice-Cream Station (\$6 per person)**

- A tantalizing selection of different toppings to go with rich chocolate, vanilla and strawberry ice cream

**Five Hour Top Shelf Open Bar Always Premium**

**Private Bridal Suite/Bridal Attendant**

**Colored Coordinated Linens & Napkins**

**Indoor/Outdoor Cocktail Hour**

**Complimentary Champagne Toast**